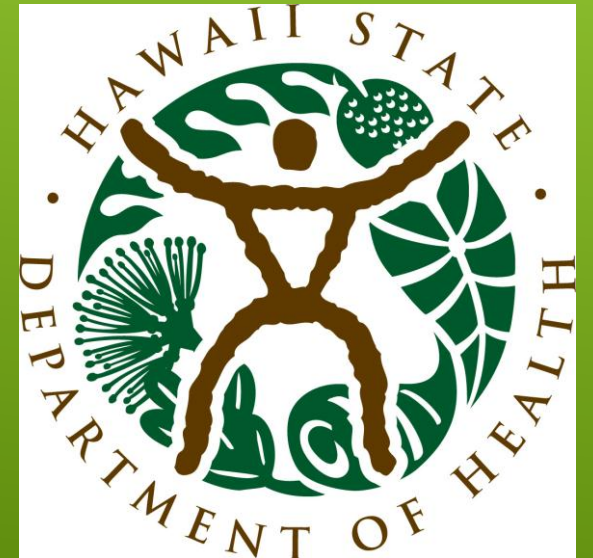


# HAWAII STATE REPORT

Peter S. Oshiro, Program Manager  
Food Safety Branch

2015 Honolulu Liquor Commission Conference  
Ala Moana Hotel  
October 12, 2015



CASHTRATION: The act of buying a house, which renders the subject financially impotent for an indefinite period of time.

IGNORANUS: A person who is both stupid and an asshole.

INTAXICATION: Euphoria at getting a tax refund, which lasts until you have no money to start with.

REINTARNATION: Coming back to life as a hillbilly.

FOREPLOY: Any misrepresentation about yourself for the purpose of getting laid.

SARCHASM: The gulf between the author of sarcastic wit and the person who doesn't get it.





# VOLUNTARY NATIONAL RETAIL FOOD REGULATORY PROGRAM STANDARDS

A guide to regulatory retail food program managers in the design and management of a retail food regulatory program

Designed to help food regulatory programs enhance the services they provide to the public

9 Program Standards

# PROGRAM STANDARDS

Standard No. 1 REGULATORY FOUNDATION

Standard No. 2 TRAINED REGULATORY STAFF

Standard No. 3 INSPECTION PROGRAM BASED ON HACCP PRINCIPLES

Standard No. 4 UNIFORM INSPECTION PROGRAM

Standard No. 5 FOODBORNE ILLNESS & DEFENSE PREPAREDNESS AND RESPONSE

Standard No. 6 COMPLIANCE AND ENFORCEMENT

Standard No. 7 INDUSTRY AND COMMUNITY RELATIONS

Standard No. 8 PROGRAM SUPPORT AND RESOURCES

Standard No. 9 PROGRAM ASSESSMENT

# RETAIL PROGRAM STANDARD 1: REGULATORY FOUNDATION



On February 24, 2014, Governor signed adoption of the 2009 Food Code as Hawaii Administrative Rules Chapter 11-50

Verification audit completed September 11, 2015

# RETAIL PROGRAM STANDARD 2: **IN PROGRESS**

## TRAINED REGULATORY STAFF

Statewide, three staff members have been standardized by FDA  
Enhanced existing field staff training protocol

# RETAIL PROGRAM STANDARD 4: **IN PROGRESS**

## UNIFORM INSPECTION PROGRAM

Adoption of 2009 Food Code included a Placarding Program that concentrates on the 5 foodborne illness risk factors

Green (PASS), Yellow (CONDITIONAL PASS) and Red (CLOSED)



State of Hawaii

Department of Health - Food Safety Program

PASS

FACILITY NAME

FACILITY ADDRESS

This facility was inspected by the State of Hawaii Department of Health - Retail Food Safety Branch in accordance with the Hawaii Administrative Rules, Food Safety Code and passed the inspection conducted on:

Date

by

Agent of the Department of Health

A copy of the most recent inspection report is available for review upon request by contacting the Food Safety Program at (808) 586-8000 for Oahu, (808) 933-0917 for Big Isle, (808) 984-8230 for Maui, and (808) 241-3323 for Kauai

THIS PLACARD IS THE PROPERTY OF THE STATE OF HAWAII DEPARTMENT OF HEALTH AND SHALL NOT BE REMOVED, COPIED OR ALTERED IN ANYWAY

Hawaii Administrative Rules Section 11-50-9(c)

State of Hawaii

Department of Health - Food Safety Program

CONDITIONAL PASS

FACILITY NAME

FACILITY ADDRESS

This facility was inspected in accordance with the Hawaii Administrative Rules, Food Safety Code and has conditionally passed the inspection. At the time of the inspection, this facility was required to correct violations. A reinspection will be conducted between 24 and 72 hours from the time of this inspection to verify continued compliance.

VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

☐ FOOD TEMPERATURES
☐ FACILITY AND EQUIPMENT SANITATION

☐ EMPLOYEE HYGIENE / HANDWASHING
☐ INSECT / RODENT CONTROL

☐ PROTECTING FOOD FROM CONTAMINATION
☐ UNAPPROVED FOOD SOURCE

Date

by

Agent of the Department of Health

A copy of the most recent inspection report is available for review upon request by contacting the Food Safety Program at (808) 586-8000 for Oahu, (808) 933-0917 for Big Isle, (808) 984-8230 for Maui, and (808) 241-3323 for Kauai

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State of Hawaii

Department of Health - Food Safety Program

CLOSED

DUE TO TEMPORARY SUSPENSION OF HEALTH PERMIT THIS FOOD FACILITY IS CLOSED

FACILITY NAME

FACILITY ADDRESS

This facility was found to have violations which constitute and immediate danger to public health or safety. As a result, the permit to operate has been temporarily suspended and this facility has been ordered to remain closed until a written reinstatement of permit has been issued.

VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

☐ FOOD TEMPERATURES
☐ FACILITY AND EQUIPMENT SANITATION

☐ EMPLOYEE HYGIENE / HANDWASHING
☐ INSECT / RODENT CONTROL

☐ PROTECTING FOOD FROM CONTAMINATION
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2015 HLC Conference Honolulu, HI



# Hawai‘i Journal of Medicine & Public Health

A Journal of Asia Pacific Medicine & Public Health

August 2015, Volume 74, No. 8, ISSN 2165-8218

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# RETAIL PROGRAM STANDARD 5

## FOODBORNE ILLNESS & FOOD DEFENSE PREPAREDNESS AND RESPONSE

Investigative Procedures

Reporting Procedures

Lab Support Documentation

Trace-back Procedures

Recalls

Media Management

Trend Analysis

# RETAIL PROGRAM STANDARD 6: **IN PROGRESS** COMPLIANCE & ENFORCEMENT

Placarding Program is an excellent Compliance and Enforcement program enhancement



# RETAIL PROGRAM STANDARD 8: **IN PROGRESS**

## PROGRAM SUPPORT & RESOURCES

Passage of new rules raised fees by 400% - \$2M will pay for field staff positions

Field position count increased from 9 to 32 over the past two years

Food facilities:FSIO in 2012 670:1 → present 191:1

Increase in staff will allow recommended inspection frequency per year:

3x HIGH RISK

2x MED RISK

1x LOW RISK

# PROGRAMS IN ADDITION TO RETAIL FOOD

Milk

Shellfish

Tattoo artists & shops

Pools

Mortuaries



# MILK

You've  
GOAT to be  
kidding me.      at?



A coat!



Staff member is undergoing standardization by FDA to be a  
Sanitation Rating Officer or Sampling Surveillance Officer  
Farms are increasing milk production

# SHELLFISH

Three approved shellfish growing areas in the Hawaiian Islands:

1. Oahu, Kualoa Ranch – Pacific oysters
2. Big Island, UH Hilo-PACRC – Pacific oysters
3. Kauai – Mercenaria clams

Pending approval:

Oahu, Heeia – Pacific Oysters

Big Island, Hualalai – Eastern oysters

Molokai, Keawawanui – Kumamoto oysters



# OAHU

Pacific oysters

Oyster growing area  
Moli'i Fishpond  
Kualoa Ranch





Depuration tank

OAHU

Moli'i Fishpond  
Kualoa Ranch

*Crassostrea gigas*  
Pacific oysters





# BIG ISLAND

Pacific oysters

Floating oyster cages  
University of Hawaii, Hilo-  
PACRC





KAUAI

Mercenaria clams

1 acre pond, Kekaha



# BIG ISLAND

Eastern oysters

Oyster growing area  
Hualalai  
Four Seasons Resort, Kona



# MOLOKAI

Keawanui fishpond



Kumamoto oysters





# TATTOO

4<sup>th</sup> Annual Pacific

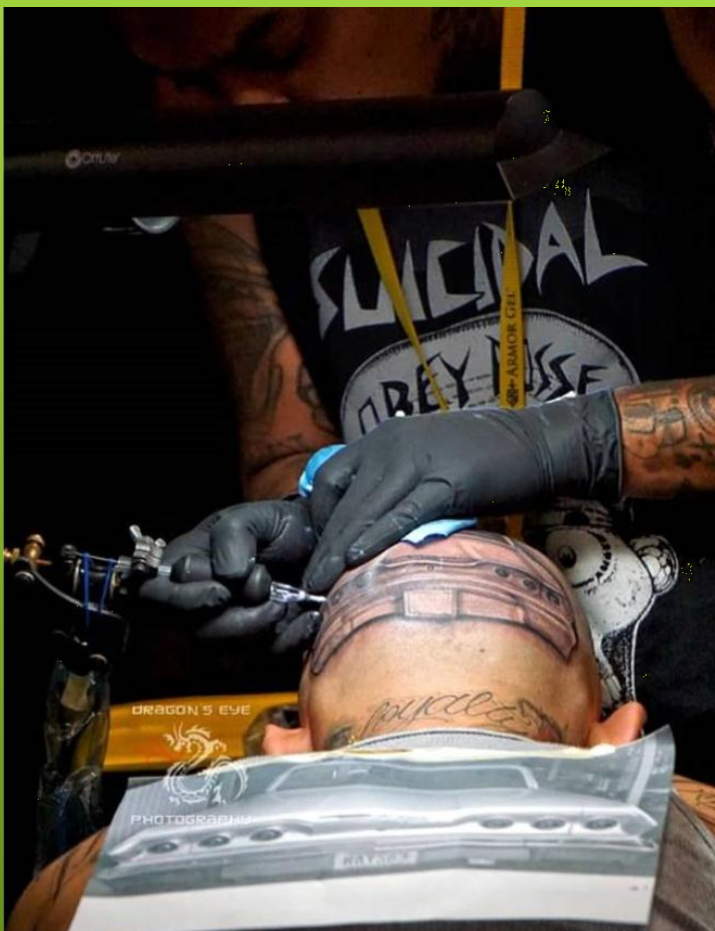
250 tattoo

180 tattoo

Modern













2015 HLC Conference Honolulu, HI







A vibrant sunset scene over a tropical beach. The sun is a bright, glowing orb on the horizon, casting a long, shimmering reflection across the dark water. The sky is filled with large, dramatic clouds in shades of orange, yellow, and deep blue. To the right, a steep, green, forested hillside rises from the water's edge. In the foreground, the golden sand of the beach is visible, with gentle waves lapping at the shore. A small figure of a person is standing in the shallow water on the right side of the frame.

# ALOHA